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(54) **REDUCED SOURNESS EMULSION**

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(57) **ABSTRACT**

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The invention is directed to w/o/w emulsions that are microbiologically stable and free of a distinct sour taste. The w/o/w emulsions have at least about 50% by weight of the total amount of acidulant utilized in the emulsion within the primary phase. The w/o/w emulsion of this invention can be used as a base for a variety of end use products.